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Bed and Breakfast Inspection List

The following is a list of guidelines Environmental Health Services will be looking for when inspecting Bed & Breakfast Inns. This list is to be used as a guideline and is not inclusive. If you have any questions regarding these guidelines or the current ordinance, please feel free to contact any one of our district offices listed above.

Item #1: Health Permit

A Bed & Breakfast establishment shall not be open for business without a valid permit.

- A. In a change of ownership, the permits are nontransferable. The new owner must obtain a valid permit before opening.
- B. The permit shall be posted in a conspicuous place in the establishment.

Item #2: Guest Records

Records of all patrons shall be preserved for a minimum period of three (3) years before such records are discarded.

Item #3: Worker Certification

All employees (food *handlers*) are required to possess a current food worker certification card issued by a County approved training institution.

- A. The establishment is to post all ***Food Worker*** certificates.

Item #4: Bedding/Linens

All guest rooms are to utilize water resistant mattresses or mattress pads/covers.

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Item #5: Toilet Paper Dispenser

Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Item #6: Fire Suppression

Each guest room shall be equipped with a fire extinguisher and a smoke detector conforming to the Uniform Building Code Standards, and exit/egress and an emergency evacuation map must be displayed in a prominent location in each guest room.

Item #7: Maintenance

Maintenance and operation of interior and exterior of establishment shall be in conformance with the State Housing Law.

The premises of each establishment shall be kept clean and free of litter, rubbish, and vermin.

B. Outdoor storage of materials and supplies is prohibited.

Item #8: Applicable Signs

A. Handwashing signs shall be posted in the toilet room designated for use by food handlers (*individual guest toilet facilities are exempt*).

B. No Smoking signs shall be posted in food handler areas.

Item #9: Laundry Facilities

Laundry facilities shall be designed and used in a manner to prevent contamination of clean linen.

Item #10: Hazards

Establishment shall remain free of hazards. Violations may include, but are not limited to, the following:

A. Storage of all poisons shall be in approved areas separate from all food.

B. Insecticides shall not be used around opened and unprotected food.

C. Slipping or tripping hazards shall be eliminated.

Item #11: Sanitation

Facility shall maintain effective healthful and hygienic conditions at all times.

Item #12: Plumbing/Cross Connection

The water supply shall be of a safe, sanitary quality from an approved source

- A. All plumbing and drains must be fully operational at all times.
- B. Adequate amount of hot and cold running water under pressure provided.

Item #13: Floor/Ceiling/Walls

All floors, walls, and ceilings must be maintained smooth, easy to clean, in good repair and sanitary at all times.

Item #14: Adequate Waste Disposal

Each establishment shall be provided with any facilities and equipment necessary to store or dispose of all waste material.

Item #15: Exhaust/Vent System

Ventilation shall be provided sufficient to remove gases, odors, steam, heat, grease, vapors and smokes from the facility.

Item #16: Proper Food Temperatures

Potentially hazardous food shall be maintained at proper temperatures.

- A. All refrigerators and freezers shall be maintained in good repair and able to maintain proper temperatures.

Item #17: Visible Thermometer

All refrigeration equipment shall be equipped with accurate and readily visible thermometers.

- A. A thermometer for measuring the temperature of hot foods must be readily available.

Item #18: Proper Defrosting

Frozen foods shall only be defrosted in microwave oven, under running water, or in the refrigerator, or as part of the cooking process.

Item #19: Adulteration/VC & D

All food shall be manufactured, produced, prepared, compounded, packaged, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage; shall have been obtained from approved sources; shall be otherwise fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law.

Item #20: Proper Food Preparation/Service

All food products must be distributed in a manner which protects them from dust, dirt, flies, and all other sources of contamination.

All food intended for consumption by guests shall be from an approved source.

The use of home canned foods, meats, and dairy products is prohibited.

Item #21: Proper/Adequate Storage

All establishments must provide storage for all equipment and food in a clean and sanitary area free from contamination.

Item #22. Proper Labeling

All packaged foods must be properly labeled with the common name of food and perishable —keep refrigerated (*if applicable*).

Item #23: Employee Habits/Health

- A. Food service employees shall wash their hands and forearms before commencing and/or returning to work.
- B. Persons shall not sit upon, be upon, or practice poor hygiene which will contaminate any surface or piece of equipment.
- C. No persons while affected with a disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, or other open skin lesions, or an acute respiratory infection shall work in the capacity of food handlers.
- D. No smoking or use of tobacco products are allowed in any food preparation areas or utensils and equipment washing areas.
- E. "No Smoking" signs shall be posted in food preparation areas and dishwashing areas and other areas where applicable.

Item #24: Vermin Control

All food products shall be free from rodent/insect contamination. Evidence includes rodents droppings, fruit flies, beetles, moths, roaches, etc.

Item #25: Pets in Food Area

No live animal, bird, or fowl shall be allowed or kept in any portion of the premises where food for the guests is prepared, stored, offered for sale, or given away. Aviaries shall be completely enclosed and vented to the outside air. Aquariums shall have a suitable cover.

Item #26: Sanitize Equipment

- A. Dish and utensil washing facilities shall consist of one, or more of the following:
 - 1. If only kitchen utensils are washing, a two compartment sink meeting the requirements of Section 27623(b) of CURFFL.
 - 2. If multi-service consumer utensils are washing, a 3 compartment sink meeting the requirements of Section 27623(c)(1) of CURFFL.
 - 3. A utensil washing machine, meeting the requirements of Section 27623(c)(2) and 27623(e) of CURFFL.
 - 4. A "domestic- type" dishwasher capable of providing heat to the surface of the utensils at a temperature of 165° F.
- B. Dishes shall be scraped or rinsed prior to dishwashing.

Item #27: Equipment Condition

- A. Food-contact surfaces of equipment shall be smooth, free of breaks, cracks and easily cleanable.
- B. All equipment shall be maintained in a clean and sanitary manner, free from excessive accumulated grease and grit.
- C. Straws and toothpicks shall be pre-wrapped or dispensed from approved dispenser.

Item #28, 29, 30: Recreational Health

- A. Swimming pools available for guest use shall conform to the standard and requirements found in "The Design, Construction, Operation and Maintenance of Public Swimming Pools," consisting of the California Health and Safety Code Sections 24100-24109, Title 22, Section 65501-65551, and the California Code of Regulations, Title 24, Section 2-9001 through 2-9045.
- B. Swimming pools not in conformance with the Standards and requirements indicated in Item A shall not be made available for discretionary use by guest.